

Wine & Food

PAIRINGS

GREEK  
ORTHODOX

Easter

*As in most food and wine matches, wines from the same country as the origin of the food are usually the best pairings. There are amazing wines coming out of Greece these days. Try wines from the Messina area, which grows supple and delicious reds and whites.*

Grilled calamari, scallops or white fish *with* dry simple whites.

Helopitas (*Pasta with Garlic Olive oil and grated Myzithra cheese*) *with* Chardonnay.

Plaki (*baked white fish in a stew of tomatoes, olives, onions and capers*) *with* dry reds.

Roasted Lamb or Rabbit Stifado *with* full bodied reds like Cabernet Sauvignon.



GREEK ORTHODOX SELECTIONS		Reg. Price
43011	Anastasi Estates Dry White Messina 750ml	\$11.99
43013	Anastasi Estates Red Messina 750ml	\$11.99
43014	Anastasi Estates Cabernet Sauvignon Messina 750ml	\$13.99
43012	Anastasi Estates Chardonnay Pylia 750ml	\$13.99
35973	Sitia Retsina White 750ml	\$7.99